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In 344
Housekeepers' Chat

Fri., April 6, 1928 R Y

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(NOT FOR PUBLICATION)

Subject: "Another Easter Menu." Menu and recipes from Bureau of Home Economics
U. S. Department of Agriculture. (Easter programs substituted for those on
regular schedule.)

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Last night I received a telephone call from a listener who wants to know when the custom of rolling eggs on the White House lawn, at Easter time, originated. As I told you yesterday, Easter Monday is long-looked-forward-to by the children of Washington, for on this day they dress up in their Sunday best, take their gaily-colored baskets, and roll Easter eggs down the White House lawns.

I did not know when the custom originated, so I called the White House. "Perhaps the Chief Usher can tell you," said the young man who answered the phone. "He has been here a long, long time."

But not even the Chief Usher could answer my question. "Guess you'll have to ask some one older than I," said he. "I've been here for fifty-seven years, and children have rolled eggs on the White House lawn ever since I can remember!"

With the help of Uncle Ebenezer, I discovered that the first egg-rolling party at the White House was given on Easter Monday, in the year 1878, by the wife of President Hayes. However, even before 1878, children rolled eggs on the Capitol grounds, and other parks in Washington. It has just occurred to me that perhaps some of you who are listening-in today, took part in the early egg-rolling festivals. If so, won't you tell us about it?

Now we'll see what the Menu Specialist, and the Recipe Lady, have given us for Easter dinner. Three new recipes, so you might as well be getting out your pencils and paper. Before I broadcast the menu, I want to give you the Menu Specialist's suggestion for a table centerpiece. What do you suppose it is? Easter eggs, of course. Blue Easter eggs, green, orange, purple, and scarlet Easter eggs, arranged in a nest, in the center of the table. Perhaps you can make this centerpiece as a surprise for your family, if you're successful at keeping the tell-tale Easter egg dye from your hands.

First, hard-cook a dozen eggs, by placing them in cold water, bringing them slowly to just under the boiling point, and letting them cool in the same water. By this method, the shells are not likely to crack. For a few cents, you can buy a package of assorted Easter egg dyes at the drug store, with directions for using. Or you might use vegetable colors. By using these harmless dyes, the eggs can be eaten later. For the nest, use clean straw, hay, dry leaves or grass, or evergreen. Arrange it in a low basket, or on a shallow tray. With scarlet, green, purple, orange, and blue Easter eggs, you'll have a delightful centerpiece.

Now we'll write the menu: Roast Shoulder of Lamb with Mint Stuffing; Buttered Spring Onions on Toast; Parsley Potatoes; Fried Pineapple; Ice Cream with MapleNut Sauce; and Sponge Cake! Anything wrong with that? Not to my knowledge.

First and foremost, the Roast Stuffed Shoulder of Lamb. No ingredients this time. You may want to take notes, however, while I tell you how to prepare the lamb.

Select a shoulder of lamb, weighing from 3 to 4 pounds. Have the butcher remove the bones. If all the bones are removed, the shoulder may be stuffed, and either rolled or left flat. The pocket of the flat shoulder will hold twice as much stuffing as the rolled shoulder. The flat shoulder is also easier to sew up. Either of these completely boned, stuffed shoulders, can be carved straight through, in attractive slices of part meat and part stuffing. You can save the bones from the shoulder, for soup, next day.

Remove the fell from the boned shoulder, and wipe the meat with a damp cloth. Sprinkle salt and pepper over the surface, and inside the pocket. Pile the hot mint stuffing in lightly, and sew the edges of the pocket together. Dust flour over the outside of the roast. If it has only a very thin covering of fat, lay several strips of bacon over the top. Place the roast on a rack, in an open pan, without water.

Sear the meat for 30 minutes, in a hot oven: (480°F.). If bacon is laid over the roast, shorten the time of searing so as to avoid overbrowning. Reduce the temperature of the oven to 300° F., and cook the meat at this temperature until tender. The total time required to cook a medium-sized, stuffed shoulder varies from 2 to 2-1/2 hours, when these oven temperatures are used. Serve piping hot, with brown gravy.

The next recipe is for the Mint Stuffing. Seven ingredients, in the Mint Stuffing:

2 cups dry bread crumbs	4 tablespoons butter
1/3 cup fresh mint leaves	2 tablespoons chopped celery, and
1/2 teaspoon salt	1 tablespoon chopped onion
1/8 teaspoon pepper	

Seven ingredients. Check them please: (Repeat ingredients).

Melt one-half of the butter in a skillet. Add the onion and celery. Cook for 2 minutes. Then add the mint leaves, and other seasoning. Push this mixture to one side of the pan, and in the empty part, melt the remaining butter, and stir in the bread crumbs. When they have absorbed the butter, mix all the ingredients together.

This stuffing is good, even without the mint flavor, but it is superb with the mint. Even people who do not ordinarily like the flavor of mint, are enthusiastic over this stuffing.

The third recipe is for Buttered Spring Onions, on Toast. If you've never served Buttered Spring Onions on Toast, don't forget to provide a bountiful supply, because every member of the family will be sure to call for "more". Allow six or seven finger-sized onions for each serving. After trimming the green tops from the onions, cook them until tender, in lightly salted boiling water, in an uncovered vessel. This will take only about 20 minutes for fresh, young onions. When they have cooked tender, drain, add more salt if needed, and season with

melted butter. In the meantime, toast slices of bread. Arrange the onions on the toast as you would asparagus, and serve at once.

What's next on our Menu? Fried Pineapple, and that's easy. Simply drain slices of canned pineapple, and brown them very slowly, in a heavy skillet, in a mixture of butter and lard, or other cooking fat. If you use butter alone, watch the pineapple closely, or it will scorch while your back is turned.

Our dessert is Ice Cream with Maple Nut Sauce, and Sponge Cake. You will find recipes for Ice Cream, and for Sponge Cake, in the Radio Cookbook. Maple Nut Sauce, for the Ice Cream, is made by boiling down some Maple Sirup to the desired thickness, and, when partly cool, adding some chopped nut meats. That's a Maple Nut Sundae, isn't it?

To repeat the menu: Roast Shoulder of Lamb with Mint Stuffing; Buttered Spring Onions on Toast; Parsley Potatoes; Fried Pineapple; Ice Cream with Maple Nut Sauce; and Sponge Cake.

